



THE WEDNESDAY CHEF

Kimchi Pancake (Kimchijeon)

Makes one 12-inch pancake

For the dipping sauce:

- ¼ cup citrus ponzu sauce
- 1 tablespoon toasted white sesame seeds
- 1 scallion, thinly sliced

For the batter:

- ½ cup potato starch
- ½ cup all-purpose flour or gluten-free all-purpose flour
- 1 teaspoon garlic powder
- ½ teaspoon baking powder
- Pinch of sea salt
- 1 heaping cup kimchi (about 10 ounces), plus ¼ cup kimchi juice
- 2 scallions, chopped
- 2 tablespoons gochujang
- 1 tablespoon granulated sugar
- 1 teaspoon fish sauce
- 1 1/2 tablespoons neutral oil, such as canola

1. Make the dipping sauce: In a small bowl, combine ponzu sauce, sesame seeds and scallion. Set aside.

2. Prepare the batter: In a large bowl, whisk together potato starch, flour, garlic powder, baking powder and salt. Set aside.

3. Dice kimchi into 1/2-inch pieces. In a medium bowl, stir together kimchi and kimchi juice, scallions, gochujang, sugar, fish sauce and 1/2 cup water. Add kimchi mixture to flour mixture, and stir to combine.

4. Set a 12-inch non-stick skillet over medium heat and add 1 1/2 tablespoons oil. When the oil shimmers, add the batter and spread it from the center out to the edges of the pan. After a minute or two, when the pancake is setting, shake the pan a little to make sure the pancake isn't sticking. When the bottom of the pancake is brown and the top fades from glossy to matte, after another 30 to 60 seconds, carefully flip the pancake or slide the pancake onto a rimless plate and flip it back into the pan. Continue cooking for another 60 to 90 seconds on second side until set, then carefully slide pancake onto a plate.

5. Cut into wedges, and serve hot with dipping sauce.